



FOOD | DRINK



PRIVATE DINING

CASUALLY **SOPHISTICATED** MIDWESTERN HOSPITALITY



Enjoy an exclusive private dining experience in a warm and sophisticated setting in downtown Wayzata.

925 Lake St. East Wayzata, MN 55391

612-356-5330 | info@ninetyfive.com

At *ninetwentyfive* we apply a seasonal, local lens to coastal trends, delivering a casually sophisticated private dining experience with signature Midwestern hospitality.

We offer semi-private, private, and open-air dining experiences in a variety of beautiful settings in the heart of Wayzata. Our wrap-around porches set the stage while our private dining rooms and mezzanine, overlooking the action in the main dining room, provide a distinct backdrop for your next event.

MENU & GUEST COUNT

A limited menu is required for parties of 15+.

Pre-orders are required for parties of 30+.

Menu selections are due seven business days prior to your event. Final guest counts are due three business days prior to event.

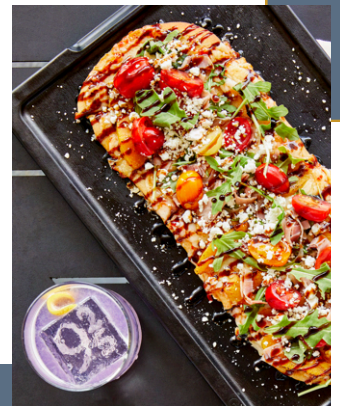
Prices are guaranteed 30 days prior to event date only. All menu items and pricing are subject to change based on availability.



PAYMENTS

ninetwentyfive accepts all major credit cards. A 2% processing fee, plus applicable taxes, will be applied to all credit card payments. To avoid this fee, payment by Electronic Funds Transfers is available.

All food and beverage related charges are subject to applicable Minnesota state and local taxes, currently 8.525% on food related items and 11.025% on beverage related items (or the prevailing tax rate in effect at the time of the event). A Taxable Service Charge of 16.25% will be added to all food and beverage function charges and will be given in its entirety to the service personnel. This service charge is not a gratuity. In addition, there is a Taxable 8.75% Administrative Fee. This fee is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that state and local taxes are subject to change and that the prevailing rates will be imposed when the event occurs.



PARKING

ninetwentyfive is attached to a free heated parking garage.

Available daily until 2 pm | Served with La Colombe Regular & Decaffeinated Coffee, Organic Hot & Iced Teas.
Gluten friendly and vegetarian options are available upon request.

STARTERS & SIDES

OPTIONAL | PRICED PER PERSON | HOST TO SELECT ONE

Assorted Fresh Baked Pastries & Scones	\$8	Fruit Salad	\$12
		<i>seasonal fruit and berries</i>	
Yogurt Parfait	\$9	925 Salad	\$11
<i>greek yogurt, honey drizzle, granola, fresh berries</i>		<i>mixed greens, grape tomatoes, onion, radish, cucumber, carrots, champagne vinaigrette</i>	

ENTRÉES

HOST TO SELECT FOUR

925 Breakfast	\$24	Turkey BLT	\$24
<i>scrambled eggs, bacon, wheat toast, hashbrowns</i>		<i>sweet cured smoked bacon, lettuce, beefsteak tomato, mayonnaise, multigrain bread</i>	
Tres Leches French Toast	\$24	Chicken Tinga Grain Bowl	\$26
<i>sliced challah, tres leches syrup, dulce de leche, strawberries, vanilla whipped cream</i>		<i>romaine, chicken tinga, grilled corn, black beans, avocado, spanish rice, sour cream, cilantro lemon vinaigrette</i>	
Avocado Toast	\$24	Mediterranean Salad	\$26
<i>seeded bread, two eggs any style, radish, seasonal greens</i>		<i>romaine, cucumbers, tomatoes, red onion, crispy chickpeas, kalamata olives, roasted red beets, pepperoncini, feta, athenian dressing</i>	
Sausage Scramble	\$24		
<i>pork sausage, cotija cheese, sun-dried tomatoes, peppers, onions, rainbow chard, hashbrowns</i>			
Crab & Lobster Cake Benedict	\$34		
<i>poached eggs, hollandaise, hashbrowns</i>			

SWEETS

OPTIONAL | PRICED PER PERSON | HOST TO SELECT ONE | SERVED FAMILY STYLE

Beignets and Berries	\$6	Caramel Monkey Bread	\$6
<i>brioche dough, powdered sugar, vanilla whipped cream, chocolate sauce, mixed berries</i>		<i>candied pecans, honey & mackie's vanilla ice cream</i>	

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CRYSTAL BAY BRUNCH BUFFET | 60

PRICED PER PERSON

Assorted Breakfast Pastries, Croissants & Jams

Fresh Sliced Fruit & Berries

925 Parfait

Greek yogurt, granola, fresh berries

Scrambled Eggs & Chives

Crispy Hashbrowns

Applewood Smoked Bacon

Breakfast Sausage Links

Tres Leches French Toast, Maple Syrup

Classic Eggs Benedict

Country Fried Chicken & Waffles

DISPLAY

SELECT ONE

Cold Smoked Salmon

plain bagels, capers, sliced red onion, sliced tomatoes, cream cheese

Charcuterie

cured meats & salami, midwestern artisan cheeses, house pickled vegetables, mustards, crostini



SALAD

SELECT ONE

Caesar Salad

petite romaine hearts, caesar dressing, white anchovies, croutons

925 Salad

mixed greens, grape tomatoes, onion, radish, cucumber, carrots, champagne vinaigrette

Buffets are designed to properly accommodate a minimum of 20 guests. Should an event's guarantee be less, a \$20 surcharge per person will be added to the buffet price.

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SALADS

OPTIONAL | HOST TO SELECT ONE

925 Salad

*mixed greens, grape tomatoes, onion, radish,
cucumber, carrots, champagne vinaigrette*

\$10

Apple & Beet Salad

*arugula, onions, oranges, herb goat cheese
crumbles, spicy toasted pepitas, lemon vinaigrette*

\$10

ENTRÉES, STEAKS & CHOPS

HOST TO SELECT FOUR

Jambalaya Penne Pasta

*chicken, shrimp, andouille sausage, garlic cream,
creole spices*

\$40

Heirloom Tomato Marinara & Rigatoni

burrata, fresh basil

\$40

Grilled Atlantic Salmon

*wisconsin cheddar polenta, roasted brussels
sprouts, maple bourbon glaze*

\$40

Northern Lake Pan-Seared Walleye

*wild rice, heirloom tomato, chard, lemon caper
sauce*

\$40

Grilled Skewer

*chicken or tenderloin; roasted root vegetable hash,
chermoula sauce*

\$40

6-Hour Braised Short Ribs

*roasted heirloom carrots, kale, cabernet reduction,
garlic mashed potatoes*

\$40

Brick Chicken

roasted vegetables, pan jus

\$40

Pan-Seared Scallops

sage, butternut squash risotto, beurre blanc

\$50

Filet Mignon, 8oz

*USDA Prime, whipped garlic mashed potatoes,
seasonal vegetables, béarnaise*

\$75

Bone-In New York Strip, 16oz

*whipped garlic mashed potatoes,
seasonal vegetables, béarnaise*

\$75

Lamb Chops, 12oz

*whipped garlic mashed potatoes,
seasonal vegetables*

\$60

Tomahawk Pork Chop, 14oz

*seasonal vegetables, grain mustard, beurre blanc,
whipped garlic mashed potatoes*

\$55

PLATED DESSERTS

INDIVIDUALLY PLATED

- | | |
|---|------|
| Flourless Chocolate Torte
<i>whipped cream and caramel tuile</i> | \$14 |
| Vanilla Cheesecake with Cherry Compote
<i>pistachio ice cream, crushed macadamia nuts,
chocolate shavings</i> | \$14 |
| Triple Chocolate Mousse Cake
<i>chocolate and vanilla glaze</i> | \$14 |



DESSERT SHOOTER PLATTER | 150

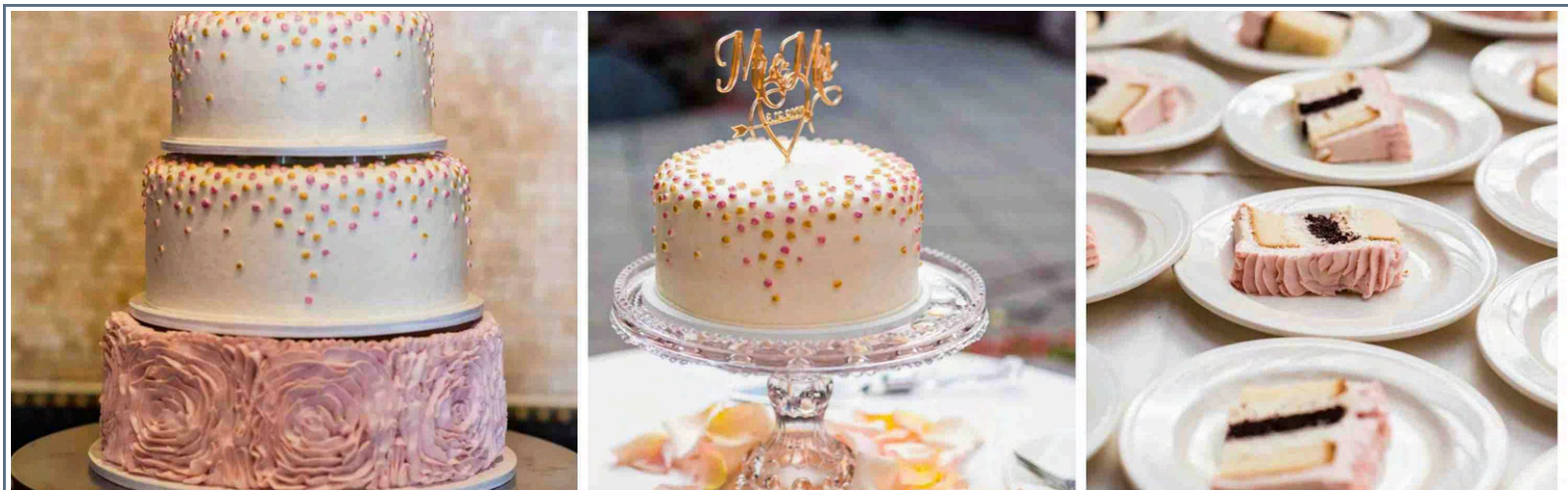
PRICED PER 25 PIECES | HOST TO SELECT TWO | SEVEN DAY ADVANCED NOTICE REQUIRED

- | | |
|-------------------------|----------------------|
| French Silk Mousse | Peanut Butter Cup |
| Tiramisu | Lemon Merengue |
| Triple Berry Cheesecake | Passion Fruit Posset |

CELEBRATION CAKES & CUPCAKES

ninetwentyfive partners with Buttercream Bakery to create a cake for your everyday celebrations from birthdays and anniversaries, bridal and baby showers, and everything in between.

Celebration cakes are available in all signature flavors. Cakes are market price based on size and selection. Cakes must be pre-ordered seven days in advance. Delivery fee will apply.



APPETIZERS

PASSED OR SERVED BUFFET STYLE. PRICED PER 25 SERVINGS
PRE-ORDER REQUIRED. \$150 BUTLER FEE FOR PASSED APPETIZERS.

COLD

Heirloom Tomato Caprese Skewer \$125

mozzarella, basil pesto

B.L.T. \$125

heirloom tomato, applewood bacon, paprika aioli, grilled brioche

Tomato Bruschetta \$140

basil, garlic crostini

Deviled Quail Egg Canape \$175

bacon bits

Old Bay Shrimp Canapé \$175

bacon bits, chive crème fraîche

Golden Yukon Potato Boats \$175

bacon bits, chive crème fraîche

Smoked Salmon Canapé \$175

lox, cucumber, crème fraîche, dill

Smoked Paprika Mussel Crostini \$185

Duo Fish Caviar Tartelettes \$185

Sesame Ahi Tuna \$200

mango & avocado, crispy wonton

Shrimp Cocktail \$200

HOT

Peach & Prosciutto Flatbread \$115

Southwest Chicken Eggrolls \$140

Bacon Wrapped Brussels Sprouts \$150

sweet soy ginger sauce

Spanakopita \$160

Thai Meatballs \$175

Shrimp, Spinach & Artichoke \$175

Stuffed Mushrooms

Chicken Satay \$175

thai peanut sauce, cashews

Mini Crab Cake \$190

Miniature Elk Wellington \$200

Tenderloin & Horseradish Steak Sliders \$240

Bacon Wrapped Scallops \$240

pineapple sambal

Beef Tenderloin Tip Skewer \$250

béarnaise

Miniature Lobster Roll \$250



DISPLAYS

CRAB ARTICHOKE DIP | 20

PRICED PER PERSON

Artichoke Hearts, Lump Crab, Cream Cheese, Parmesan, Mozzarella, Old Bay Seasoning, Served with Slices of French Baguette

SHRIMP COCKTAIL | 96

PRICED PER DOZEN

Cocktail Sauce

STEAK BURGER SLIDER BAR | 18

PRICED PER PERSON

Steak Burgers Topped with Bacon and Cheddar, Brioche Buns, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard and Ketchup

SMOKED SALMON | 22

PRICED PER PERSON

Smoked Salmon, Capers, Fresh Dill, Pickled Red Onions, Cucumber, Asparagus, Apple Slaw, Olives, Whipped Cream Cheese, Crostini

SEAFOOD TOWER | 45

PRICED PER PERSON

Oysters on the Half Shell, Poached Shrimp, Lobster Tail, Jonah Crab Claws, New Zealand Mussels, Cocktail Sauce, Mignonette, Mustard Aioli, Tabasco, Lemons

CHARCUTERIE | 25

PRICED PER PERSON

Domestic & Imported Cheese, Cured Meats, Fig Jam, Local Wildflower Honey, Pickled Vegetables, Grain & Dijon Mustard, Apricot Chutney, Artisan Crackers, Crostini, Rustic Breads



SIGNATURE BARS

CHARGED PER PERSON | \$200 BARTENDER FEE | 90 MINUTES OF SERVICE

BLOODY MARY BAR | 20

Tito's Vodka

Bloody Mary Mix

Garnishes

Lemon, Lime, Celery Sticks, Pickle, Beef Sticks, Olives, Cheese Cube Skewer, and Hot Sauce

MIMOSA BAR | 20

Jaume Serra Christalino Cava

Orange Juice, Cranberry Juice, Pineapple Juice

Fresh Berries

CUSTOM HOSTED BAR

CHARGED ON CONSUMPTION | \$200 BARTENDER FEE | ONE BARTENDER PER 25 GUESTS
SELECTIONS SUBJECT TO AVAILABILITY.

WINE

SELECT THREE | PRICED PER BOTTLE

RED

Red Blend, A to Z Vineyards <i>Willamette Valley, Oregon</i>	48
Nebbiolo, Marchesi di Barolo "Sbirolo" <i>Piedmont, Italy</i>	56
Super Tuscan, Argiano NC <i>Tuscany, Italy</i>	52
Merlot, Chateau Ste. Michelle Indian Wells <i>Columbia Valley, Washington</i>	44
Shiraz, Torbreck Woodcutter's <i>Barossa, Australia</i>	76
Pinot Noir, Argyle <i>Willamette, Oregon</i>	60
Pinot Noir, Argyle <i>Willamette, Oregon</i>	
Pinot Noir, Argyle <i>Willamette, Oregon</i>	

WHITE

Riesling, A to Z Vineyards <i>Willamette Valley, Oregon</i>	52
Pinot Gris, J Vineyards <i>Sonoma County, California</i>	44
Chenin Blanc, "La Forcine" <i>Vouvray, France</i>	48
Pinot Grigio, Chloe <i>Valdadige D.O.C., Italy</i>	35
Sauvignon Blanc, Mohua <i>Marlborough, New Zealand</i>	56
Sauvignon Blanc, Ferrari Carano Fume Blanc <i>North Coast, California</i>	40
Chardonnay, Cambria <i>Santa Barbara, California</i>	
Chardonnay, Rombauer <i>Carneros, California</i>	

SPARKLING & ROSÉ

Still Rosé, Champs De Provence <i>Provence, France</i>	48
Sparkling Rosé, Hampton Water <i>Languedoc, France</i>	60
Brut, Domaine Ste. Michelle <i>Columbia Valley, Washington</i>	44
Prosecco, Maschio <i>Veneto, Italy</i>	40



SPIRITS

SELECT CRAFT, PREMIUM OR CALL

CRAFT | 15

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Patron Tequila
Remy VSOP Brandy
Maker's Mark Whiskey
Glenlivet Scotch

PREMIUM | 13

Tito's Vodka
Tanqueray Gin
Appleton Rum
Espolòn Tequila
Hennessey VS Cognac
Jack Daniel's Whiskey
Glenfiddich Scotch

CALL | 11

Svedka Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Torres 10 Brandy
Jim Beam Whiskey
Dewar's Scotch

BEER

SELECT THREE

Lager, Utepils	10
Czech Pilsner, Utepils	10
Boating Enthusiast, Wooden Ship Brewing	10
Paranormal Pants, Wooden Ship Brewing	11
Vienna Lager, Wooden Ship Brewing	10
Pompeii IPA, Toppling Goliath	11
Freewheeler, Sociable Cider Werks	9
Pull Tabs Pale Ale, Blackstack Brewing	10

SIGNATURE COCKTAILS | 16

925 Old Fashioned <i>Elijah Craig Bourbon, Evan Williams Bonded, Old Forester Rye, Cane Sugar, Trinity Bitters</i>
Aviation <i>Gin, Crème de Violette, Luxardo Maraschino Liqueur, Lemon</i>

MOCKTAILS | 9

Strawberry Sharab Shrub Bubbler <i>Strawberry Shrub, Kylie Minogue Alcohol-Free Sparkling Rosé, Lemon, Orange Blossom</i>
Asian Pear Ginger Sharab Shrub Bubbler <i>Asian Pear Ginger Cinnamon Shrub, Lime, Ginger Beer</i>